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## EVERYONE LOVES PIZZA

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Notice that this dough is for 4-5 pizzas, but the recipe topping is only for one, so that people can top with other ingredients on the last 3-4 pizzas.

## PIZZA BUCK BEARNAISE

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### Ingredients

#### Pizza dough:

- ¼l cold water
- 20 g fresh yeast
- 300 g Tipo 00 flour
- 125 g polenta or semolina flour
- 1 tsp sea salt
- 1 tsp sugar
- 3 tbsp olive oil

#### Topping for 1 pizza:

- ½ Roe buck fillet
- Béarnaise (homemade is to prefer)
- Butter, for frying
- 2 gloves garlic
- Fresh thyme
- 1 shallot onion, finely chopped
- ½ fresh chili, thinly sliced
- 100 g. fresh mozzarella
- 50 g. freshly grated parmesan
- Tomato sauce (homemade is to prefer)

Preheat your oven to 250 degrees  
(or 480°F)

 30 min.

### Method

For the pizza dough, mix yeast, sugar and water. Add slowly Tipo 00 and semolina flour. Add salt and olive oil, keep kneading for about 10 min. Let the pizza dough rest in the fridge overnight (slow method) or in warm place just until it's double size (quick method).

For the toppings, season the fillet with salt and pepper. Fry on a frying pan with butter, garlic and fresh thyme for about 2,5 min. on each side (depends on size). Let it rest for 10 min. before slice.

Prepare the pizza dough while the meat is resting. Roll out the dough and add tomato sauce, followed by mozzarella, finely chopped shallots and chili. Finish with freshly grated parmesan.

Bake in the oven for about 10 min. on 250 degrees.

Slice the meat and add on top of the pizza. Drizzle Béarnaise.

Happy cooking & Bon appétit.